



## RESTAURANT WEEK MENU

### cheese fondue

*Cheese fondue comes with artisan breads and seasonal vegetables for dipping.*

**Choose one cheese fondue from our dinner menu.**

### charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives  
\$9.95 per plate

### salad

*Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.*

#### Caesar

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

#### California

Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

### entrée\*

*All entrées include seasonal vegetables and signature dipping sauces.*

#### Selection 1

Filet Mignon  
Teriyaki-Marinated Sirloin  
Herb-crusted Chicken

4-course \$32.19 per person

#### Selection 2

Garlic & Wine Filet  
Hefeweizen Shrimp  
Memphis-Style BBQ Pork Medallion  
Teriyaki-Marinated Sirloin  
Wild Mushroom Sacchetti

4-course \$39.19 per person

• Add a lobster tail to your entrée. \$12.95 •

### cooking styles

*Our entrées can be prepared with any of the premium cooking styles listed below.*

#### Seasoned Court Bouillon

Seasoned Vegetable Broth

#### Coq au Vin

Burgundy Wine | Mushrooms |  
Scallions | Garlic

#### Cast Iron Grill

Tabletop Grilling

#### Mojo

Caribbean-Inspired | Garlic |  
Cilantro | Citrus

### chocolate fondue

*For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.*

**Choose one chocolate fondue to complete your meal.**

See our dessert menu for all the decadent details.

### sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! \$4.95 per plate

**3-Course Restaurant Week Special  
Any Cheese, Salad and Chocolate Fondue  
\$20.19 per person**

Before placing your order, please inform a Melting Pot team member if a person in your party has a food allergy. \*Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS, may increase your RISK of foodborne illness.